

A LA CARTE

| minimum of two courses |

STARTERS

*Cold smoked chalk stream trout,
Potato, leek, champagne sauce*
£15.65

*Smoked duck breast, duck liver,
Gingerbread, kumquat*
£17.85

*Sweet & Sour pig's cheek,
Smoked hock, pearl barley*
£16.95

*Greenstraight™ roasted scallops,
Prawn toast, Thai dashi gel*
(hand dived on a single breath)
£26.50

**Should you have any form of food allergies, please inform the front of the house manager.
Please note that all ingredients are handled in the same kitchen & we cannot guarantee
our dishes to be 100% allergen free. Our menu descriptions do not include all ingredients.**

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MAIN COURSES

*Wild halibut fillet,
butternut squash, sage, ravioli
£ market price*

*Iberico pork chop,
wild mushroom, chestnut, tarragon
(served pink)
£29.85*

*Market catch of the day,
curried cauliflower, raisins, pickled cauliflower
£ market price*

*Southdowns venison loin & shoulder,
celeriac, blackberry, oat crumb
(recommended pink)
£33.50*

*Australian Wagyu Sirloin (mbs 8-9) 130g £59.00
Japanese A5 Kobe Beef 120g A+ £90.00
Australian Wagyu Fillet 130g (mbs 8-9) £85.00
Australian Wagyu Tomahawk (mbs8-9) £180
(all recommended medium rare)*

*Served with: truffled tater tots, truffle pecorino,
tomato relish, peppercorn sauce, vegetables*

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DESSERTS

*36's Rhubarb & custard kiss,
sable biscuit*

£12.75

*Belgian chocolate,
cherry, kirsch*

£11.95

*Pistachio,
French viennoiserie pastry,
white chocolate, almond*

£13.85

*36s Cheese Course
fig, apricot, apple treacle tart,
micro leaves*

£14.75

COFFEE & TEA

served with sweet treats

£4.75

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TEA

*English Breakfast | Earl Grey | Fresh Mint | Peppermint |
Green Tea | Jasmine Tea | Lemon & Ginger | Moroccan Mint Tea |
Chamomile | Assam | Blackberry & blueberry |
Raspberry & strawberry | Orange, cinnamon & cloves |
Rooibos with manuka honey*

COFFEE

*Artisan Coffee “Blue Monday”
Cappuccino, espresso, late, americano,
flat white, hot chocolate, iced coffee*

Irish Coffee / Liqueur Coffee

DESSERT WINE & PORT BY THE GLASS

*Tokaji Late Harvest 2020, Disznókő, Mad, (500ml bottle)
£14.95*

*Pedro Ximénez ‘Triana’ Bodegas Hidalgo, Spain (100ml)
£11.90*

*Coteaux du Layon 2006, Carte D’Or Domaine des Baumard (100ml)
£10.95*

*Taylor’s 10 Year Old Tawny port (100 ml)
£10.50*

AFTER DINNER COCKTAILS

Espresso Martini £11
Vodka, espresso, coffee liqueur

Boozy Apple £9.50
Zubrowka vodka, caramel, apple

Negroni £11
Gin, Vermouth, Campari

Mudslide £11
Baileys, Kahlúa, Vodka, Cream